### Supplies Needed

Stuffed cow or wholesale cut chart and retail cut flashcards

Note: There are two charts that can be used for different age groups. The same retail cuts are used for both.

### Situation

You have learned the importance of proper vaccination practices in the Show Me Quality Assurance program. As you process the knowledge gained from this program you want to know where the most expensive cuts of beef are located in the animal so that you do not risk damaging the muscle in those areas.

### Task

Match the retail cut with its location on the beef carcass.

### Directions

Place the retail cut flash card in the location it belongs on the wholesale carcass chart.
Illustration 1
(For 8-10 year olds)
Illustration 2
(For 11-14 year olds)
**Flashcards**

| Flank Steak | Blade Roast |
| Rib Roast | Round Steak |
| Arm Roast | Flat Half |
| Cross Cuts | Whole Brisket |
| Ribeye Steak | Tip Roast |
| Porterhouse Steak | Short Ribs |
| Skirt Steak | T-Bone Steak |

**Answer Keys**

**Illustration 1**

**Flank:**
- Flank Steak

**Chuck:**
- Blade Roast
- Arm Roast

**Rib:**
- Ribeye Steak
- Rib Roast

**Round:**
- Tip Roast
- Round Steak

**Plate:**
- Skirt Steak
- Short Ribs

**Shank:**
- Cross Cuts

**Loin:**
- Porterhouse Steak
- T-Bone Steak

**Brisket:**
- Flat Half
- Whole Brisket

**Illustration 2**